



Health Department

Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

PBB Milwaukee 1 LLC
Point Burger Bar
10950 W Good Hope Rd
Milwaukee, WI

6/9/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$250.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	A) Several coolers on the grill line were holding >41F. Cooler adjacent to hand sink, chicken 50F, Onion ring milk 56F; Portabella mushrooms 48F; Cheese cooler was 43F. B) Chicken that was inactively being cut and portioned was at 48F at the start of inspection and 56F at the end of inspection. Potentially hazardous food must be held cold at 41 degrees or below. Monitor temperatures, keep food items inside coolers not out at room temperature, and record corrective actions when temperatures are out of compliance. Also complete prep in a timely manner so that potentially hazardous food items are not left out at room temperature for extended periods.	6/17/2016

Good Practice Violation(s): 1

Total Violations: 1

Notes:



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Cooler unit adjacent to hand wash sink is holding
>41F. Chicken was at 44.9F in the back and 45.7F in the front. Move potentially hazardous food items to a cooler unit that is holding <41F. Thermostat was adjusted. Continue to monitor temperatures and provide maintenance or repair cooler if necessary.

CFM James Sanchez valid until 6/15/16

Executive chef Matt Thompson has validated proof of passing score and is awaiting certificate. Exam date 2/22/16.

On 6/9/2016, I served these orders upon PBB Milwaukee 1 LLC by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature